

# general information

## Ordering

All catering orders must be for a minimum of 20 people. Minimum of 72 hours advance notice for most events. A 20% service charge may be added to orders processed with 48 hours lead time or less. Prices and menu subject to change without notice. For orders of \$500.00-\$999.99, 5 day advance notice required. For orders over \$1000.00, 7 days advance notice required and final guest count due 5 days in advance of event.

## Utensils & Condiments

Heavy Duty Black Styrofoam goods, black plastic serving utensils, and condiments are provided with all orders based upon quantity ordered. Additional disposable paper goods available at \$0.50/per person. Upgrade of disposable paper goods available at \$1/per person. Sub-rental of linens, china, silverware, etc available for on-site and off-site events. Please call for more information.

## Pickup

All prices indicated are for customer pickup. You may pickup your order at our centrally located facility at the agreed upon time.

## Delivery

Minimum order amount for delivery is \$200.00. There is a 10% delivery charge for all deliveries within a 5 mile radius, with a minimum charge of \$20. All other delivery requests beyond the delivery zone will be calculated based upon mileage at \$0.85/mile. Food delivery is based on the specs of the event, time of day, and travel distance. Preferred delivery times will vary depending on distance, daily demands, and will be handled on a first come, first serve basis, so placing your order as early as possible will ensure your preferred delivery time. Delivery times are not exact. Please allow 15 minutes prior and post window of your scheduled time for travel conditions.

## On Site Events

Banquet Menu available for on-site events. On site events are scheduled on a first come, first serve basis. 25% deposit is required to reserve date and time. Minimum food and beverage spends must be met and will vary depending on headcount, date, and time of day. Three hours allotted for all on-site events with 30 minutes prior and post for setup and breakdown. All additional time needed will be subject to additional charges. No outside food or beverage allowed. All decorations need prior approval. Call for more information.

## Service Charge

A 20% service charge will be applied to the final cost of the event for full setup service on porcelain platters and chafing dishes. Pickup of any items related to setup will be arranged at the time of order. Please allow a one-hour window for all pickup times. Off site servers and bartenders are available for \$25/hr, with a minimum of four hours per server/per event. Subject to availability.

## Gratuities

Tipping is appreciated when service meets or exceeds your expectations. Gratuities are encouraged, but are left to your discretion for off-site catering events. On-site catering events include an 18% gratuity.

## Payment

An 8.25% sales tax will be applied to the total cost of the event, including any and all food, beverage, rentals, and services provided. We accept Visa, MasterCard, Discover, Amex & Corporate Checks. A \$50 fee will be assessed on all returned checks. Corporate Accounts and terms are available with a company credit card on file and approval of credit application.

## Deposit

A 25% non-refundable deposit is required with the booking of your on-site or off-site event and is applicable toward your event. Full payment is due 72 hours prior to event.

## Cancellation

**25% Cancellation Fee applicable for ALL cancellations, regardless of advance notice.**

For orders from \$0.00-\$199.99: 50% cancellation charge for all cancellations within 48 hours of event date, 100% charge for all cancellations within 24 hours of scheduled event.

For orders from \$200.00-\$499.99: 50% cancellation charge for all cancellations within 72 hours of event date, 100% charge for all cancellations within 48 hours of scheduled event.

For order from \$500.00 and up: 50% charge for all cancellations within 5 days prior to event, 100% charge for all cancellations within 72 hours of scheduled event.

Surcharge applicable for deviation of set up times, serving times, day of service changes, or final guest count.

## Third Party Failure Liability Policy

The performance by Dolce Café & Bakery shall be excused in the event and to the extent that any act, event or circumstances beyond the reasonable control of Dolce's renders such performance, in whole or part, impossible or difficult to accomplish, including, without limitation, any war, union strike, hostility, civil disorder, earthquake, fire, tornado, power failure, or any other third party failure. Despite its excused performance under this paragraph, Dolce shall be entitled to full payment under this contract in the event that any such act makes Dolce's performance impossible or difficult to accomplish.

dolce  
EATERY · DRINKERY · BAKERY

## Catering Menu

*Breakfast, Lunch, Dinner  
Appetizers & Desserts*



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# breakfast

# desserts

## Breakfast Trays & Baskets

### **Yogurt Parfait Cups \$28**

Ten individual cups of Lowfat Vanilla Yogurt layered with Fresh Seasonal Fruit & topped with Honey Almond Granola.



### **Pastry Platter \$25**

An assortment of ten freshly baked Muffins, Scones, Danishes, Turnovers, Butter Croissants, Bear Claws, Chocolate Croissants, and other favorite breakfast pastries.

### **Mini Pastry Platter \$35**

An assortment of twenty mini sized Muffins, Scones, Danishes, Turnovers, Butter Croissants, Bear Claws, Chocolate Croissants, and other favorite breakfast pastries.



### **Bagel Box \$18**

A selection of twelve bagels with two assorted cream cheeses, butter & preserves.

### **Mini Bagels & Smoked Salmon \$65**

Two dozen plain Mini Bagels served with Whipped Cream Cheese, Smoked Salmon, Capers, Onions, and Tomatoes.

### **Egg Sandwich Platter \$75**

An assortment of ten Egg sandwiches cut in half. Choose from Ham & Swiss Croissants, Turkey & Provolone Croissants, Vegetarian Sunrise Paninis on Focaccia, or Bacon Cheddar on Ciabatta.

### **Brunch Croissant Platter \$75**

Your choice of ten Croissant Sandwiches cut in half and filled with Egg Salad, Chicken Salad, Turkey Avocado, and Smoked Caprese.



## Complete Hot Breakfast Platters

(Sm feeds 8-10, Lg feeds 16-20)

### **Traditional \$11pp**

Scrambled Eggs topped with Cheddar Cheese & Diced Tomatoes. Served with Bacon and Sausage Links, Country Fried Potatoes, Assorted Toast & Fresh Fruit.

### **Pancake Platter \$12pp**

Homestyle Buttermilk Pancakes, Served with Scrambled Eggs, Applewood Smoked Bacon and 2oz Sausage Links, and Fresh Fruit. Syrup, Butter and Preserves on the side.

### **Bread Pudding French Toast Sm \$120 Lg \$200**

Bread Pudding French Toast Squares in Cinnamon Egg Custard. Served with Scrambled Eggs, Applewood Smoked Bacon and 2oz Sausage Links, and Fresh Fruit. Syrup, Butter and Preserves on the side.

### **Egg Strata & Salad Sm \$110 Lg \$190**

Egg Strata served with Mixed Baby Greens Salad & Fresh Fruit. Choose from: Sausage, Bacon & Cheddar, Ham & Swiss, or Spinach & Mushrooms

### **Sweets Basket (serves 15) \$30**

A variety of mini assorted sweets from our bakery. Includes our most popular old fashioned cookies, assorted drop cookies, brownie bites, krispy treats, and more.

### **Loaded Brownie Bites (serves 10) \$28**

A platter of brownie bites loaded with walnuts and dark Belgian chocolate chunks.



### **French Macarons (36 pcs) \$65**

A variety of colorful macarons with flavors to include lemon, raspberry, chocolate, caramel & vanilla.

### **Pate a Choux Tray \$40**

A variety of 36 mini eclairs and custard puffs filled with vanilla, chocolate, and lemon cream.

### **Gourmet Tart Tray \$60**

An assortment of 36 Mini Tarts filled with Fresh Fruit, White Chocolate Mousse, and Chocolate Mousse.



### **Mini Crounhts \$60**

An assortment of 24 mini sized Original, Apple Cinnamon & Fudge Crounhts

### **Cake Balls (40 pcs) \$50**

Individually decorated cake truffles coated with chocolate. Selection to include Red Velvet, Rum Balls, Burnt Almond, Carrot Cake and Chocolate



### **Mini Cupcakes \$18/dzn**

Individually decorated mini cupcakes. Assortment of Double Chocolate, Vanilla Cream, Red Velvet, Strawberry Swirl, Cookies & Cream. Minimum order 2 dzn.

### **Chocolate Strawberries \$21/dzn**

Dark Chocolate Covered Strawberries. Each individually hand dipped with White Chocolate Drizzle. Minimum 2 dzn.

### **Mini Cheesecake Bites \$65**

An assortment of 36 mini cheesecakes including Original, Raspberry, Lemon, & Chocolate Chip.

### **Trifle Cups \$24/dzn**

Choose from a variety of elegant mini trifle cups. White Chocolate Cappuccino, Double Chocolate Mousse, Mango Mousse, Tiramisu & Raspberry Chocolate. Min 12 per flavor/24 per order.

### **Cake Squares (serves 24) \$45**

Our most popular cakes served pre-cut. Choose one: Strawberry Fresca, Chocolate Amore, Carrot Cake, or Red Velvet



# hot entrees

# appetizers

## Gourmet Pastas

*Homemade Garlic Bread included. Add Garden or Caesar Salad for \$2pp*

Sm(10-12) Lg(20-25)

**Blackened Chicken Alfredo** \$75 \$135

Penne pasta with Blackened Chicken & Bacon in a creamy Garlic Parmesan Alfredo Sauce

**Chicken Pesto** \$90 \$165

Penne pasta with Grilled Chicken, Bacon, Sundried Tomatoes & Artichoke Hearts in a Creamy Parmesan Pesto Cream.

**Chicken Al Forno** \$70 \$125

Parmesan Panko breaded Chicken Breast served over pasta with a Spicy Marinara Sauce.

**Pasta Primavera** \$70 \$125

Fresh medley of sautéed Vegetables with Penne Pasta in a Marinara sauce. Topped with Parmesan Cheese & Parsley.

**Vegetable Contadina** \$75 \$135

Penne pasta with Italian Eggplant, Spinach & Mushrooms in a light Tomato Cream Sauce. Add Chicken \$15/10 servings

**Margherita Mac & Cheese** \$75 \$135

Cavatappi pasta baked with Smoked Three Cheese blend & Roasted Tomatoes.

## Main Entrees

Sm (8-12) Lg (20-25)

**Lemon Herb Chicken** \$70 \$125

Juicy, tender Chicken Breast medallions sautéed in a Lemon Wine Sauce with Fresh Lemons and Capers.

**Tequila Citrus Chicken** \$70 \$125

Grilled Chicken Breast with Tequila Citrus Glaze. Served with Grilled Corn Salsa

**Cordon Bleu** \$80 \$145

Chicken Breast filled with Black Forest Ham & Swiss Cheese. Breaded and lightly fried. Topped with a White Wine Crème.

**Pork Marsala** \$70 \$125

Juicy, tender Pork Tenderloin sautéed in a Marsala Wine Sauce with Wild Mushrooms and Capers.

**Braised Short Rib Stew** \$115 \$199

Hearty stew of braised Beef Short Rib with Potatoes, Carrots, and Wild Mushrooms.

## Sides

Small(8-12) Large (20-25)

**Steamed Vegetables** \$25 \$45

**Garlic Mashed Potatoes** \$25 \$45

**Herb Potatoes** \$25 \$45

**Honey Glazed Carrots** \$25 \$45

**6 Herb Pilaf** \$20 \$35

**Smoked Bruschetta (serves 25)** \$50

Smoked Whole Milk Mozzarella, Diced Tomatoes, Fresh Basil, Minced Garlic, & Balsamic Vinegar. Served with Garlic Crostinis.

**Pinwheel Platter (serves 20)** \$60

Flour tortilla wraps filled with an assortment of Turkey & Cream Cheese, Ham & Swiss, & Walnut Chicken Salad

**Vegetable Crudités (serves 25)** \$50

Seasonal Vegetables Platter served with Ranch dressing

**Grilled Veg & Hummus (serves 25)** \$55

Marinated seasonal vegetables, grilled pita, & Black Bean Hummus

**Brie en Croute (serves 20)** \$65

Creamy Brie wrapped in flaky puff pastry with Dates & Walnuts. Served with grapes & assorted crackers.

**Tea Sandwiches (serves 25)** \$60

Assorted variety includes Turkey & Cheddar, Egg Salad, Walnut Chicken Salad, and Cucumber & Dill Cream Cheese.

**Fruit & Cheese Tray (serves 25)** \$80

Assorted Cheeses with Seasonal Fruit. Served with crackers.

**Fruit Tray (serves 25)** \$65

Fresh seasonal fruit thinly sliced and served on a platter.

**Devilish Eggs Mimosa (40 pcs)** \$50

Hard boiled eggs filled with whipped Yolk, Avocado Crème, and topped with Chives & Parsley,

**Smokey Jalapenos (35 pcs)** \$80

Grilled Jalapenos stuffed with 3 Cheese Chorizo blend & wrapped with Applewood Smoked Bacon

**Bacon & Cheese Profiteroles (30pcs)** \$40

Savory puffs filled with Three Cheese Blend, Applewood Bacon and Sundried Tomatoes

**California Mini Crabcakes (40pcs)** \$60

Handcrafted Mini Crabcakes served with Roasted Garlic Aioli

**Twice Baked Mini Potatoes (30 pcs)** \$40

Golden Fingerling Potatoes twice baked and topped with sour cream, bacon, & chives

**Jalapeno Buffalo Wings (40 pcs)** \$60

Jumbo Party wings covered in Buffalo Hot Sauce & served with celery sticks & Chipotle Ranch dipping sauce.

**Gourmet Burger Sliders** \$36/dzn

Prime Beef Sliders with Grilled Red Onion, Cheddar & House Aioli

**Caprese Sliders** \$30/dzn

Focaccia sliders with Smoked Mozzarella, Basil, Tomatoes, and Sundried Tomato Aioli

**Spinach & Artichoke Dip (serves 25)** \$40

Sourdough Bowl filled with Creamy blend of Spinach, Artichokes, Garlic, & Sour Cream. Served with Garlic Crostinis for dipping.

# salads

## Gourmet Salads

*Served with Dinner Rolls, sliced French Baguette, or Focaccia*

	Sm (10-12)	Lg (20-25)
<b>Garden Mix</b>	<b>\$40</b>	<b>\$70</b>
Mixed Greens tossed with Carrots, Tomatoes, Parmesan Crostini & choice of two dressings		
<b>Grilled Chicken Caesar</b>	<b>\$50</b>	<b>\$90</b>
Romaine, Grilled Chicken, Parmesan, Parmesan Crostini & Creamy Caesar Dressing		
<b>Chinese Chicken Salad</b>	<b>\$60</b>	<b>\$110</b>
Romaine, Grilled Chicken Breast, Mandarin Oranges, Scallions, Sliced Almonds, Crispy Noodles, & Miso Ginger Dressing Sesame Dressing		
<b>Strawberry Fields</b>	<b>\$55</b>	<b>\$100</b>
Spinach, Strawberries, Candied Walnuts, Feta Cheese & Strawberry Sauvignon		
<b>Harvest Chicken</b>	<b>\$60</b>	<b>\$110</b>
Spring Mix, Grilled Chicken, Walnuts, Red Grapes, Green Apples, Feta Cheese, & Walnut Raspberry Vinaigrette		
<b>Fruit Salad</b>	<b>\$50</b>	<b>\$90</b>
Seasonal melons and berries served in a bowl		
<b>Pasta Salad</b>	<b>\$40</b>	<b>\$70</b>
Bowtie pasta with bell peppers, broccoli, carrots, artichoke hearts, red onions, & balsamic		

## Beverages

	Box (serves 10)	Carafe (serves 40)
Passion Tea	\$15	\$60
Lemonade	\$15	\$60
Orange Juice	\$18	\$70
Coffee	\$15	\$60
Hot Tea	\$12	
Bottled Water	\$1.50 ea	
Can Soda	\$1.50 ea	
Ice	\$10	

# sandwiches

## Gourmet Sandwiches

<b>Sandwich Basket</b>	<b>\$9pp</b>
Your choice of individually wrapped gourmet sandwich halves displayed in a catering tray. Served with assorted chips.	
<b>Sandwich Lunch Box</b>	<b>\$11pp</b>
Individually packed 8" sandwich of your choice, chips & cookie in a Dolce carry box	
<b>Soup &amp; 1/2 Sandwich Lunch Box</b>	<b>\$12pp</b>
Half Sandwich of your choice, choice of soup, & cookie in a Dolce carry box	
<b>All in One</b>	<b>\$15pp</b>
A sandwich basket filled with your choice of sandwiches, Garden, Caesar or Pasta salad, chips, & cookies.	



## Sandwich Choices: (minimum 5 of each style)

<b>Turkey Classic</b>	Oven Roasted Turkey Breast, Swiss Cheese, Romaine Lettuce, Tomatoes & Mayo on French Baguette
<b>Turkey Pesto</b>	Oven Roasted Turkey Breast, Sundried Tomatoes, Bacon, Mesclun & Pesto Aioli on Ciabatta
<b>Traditional Club</b>	Oven Roasted Turkey, Honey Ham, Romaine, Tomato, Bacon, Swiss Cheese, & Avocado Spread on French Baguette
<b>Ham &amp; Swiss</b>	Honey Ham, Swiss Cheese, Romaine, Mustard, Red Onion on Ciabatta
<b>Chicken Caesar Wrap</b>	Grilled Chicken, Romaine Tomatoes, Bacon, Red Onion, Parmesan Cheese with Caesar Spread rolled in Flour Tortilla
<b>Chicken Fresca</b>	Grilled Chicken, Tomatoes, Bacon, Spring Mix & Basil with Basil Mayo on French Baguette
<b>California Chicken</b>	Grilled Chicken, Provolone Cheese, Spring Mix, Sundried Tomatoes & Avocado Walnut Spread on Wheat Bread
<b>Cuban</b>	Shaved Pork Tenderloin, Smoked Ham, Swiss Cheese & Dijon Mustard on French Baguette
<b>Tuna Salad</b>	Albacore Tuna, Celery, Romaine, Sliced Cucumbers & Tomatoes on French Baguette
<b>Chicken Walnut Salad</b>	Chicken, Grapes, & Walnuts with Sliced Apples & Romaine Lettuce on Sliced Brioche
<b>Caprese</b>	Sliced Tomatoes, Smoked Mozzarella, Fresh Basil with Sundried Tomato Aioli on Focaccia